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(54) Title: NATURAL COLOR CONCENTRATES AND ANTIMICROBIAL NUTRACEUTICAL FROM PLANTS

(57) Abstract

An active coloring concentrate can be prepared from the juice of cranberry and other fruits or vegetables by treating juice or homogenate with an appropriate binding matrix. Assorted ion exchange resins such as cholestyramine are effective binding matrices, but the currently preferred material is a food grade of cross-linked polyvinylpyrrolidone. When appropriate binding matrices are used to concentrate active materials from cranberry, a colored solid is produced. This substance shows significant antibacterial and anti-viral properties. It can be readily consumed as a therapeutic or nutraceutical, used as a coloring agent, or it can be used topically. An additional advantage of the present method is that significant amounts of active concentrate can be produced from cranberry presscake which is normally a waste material.

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